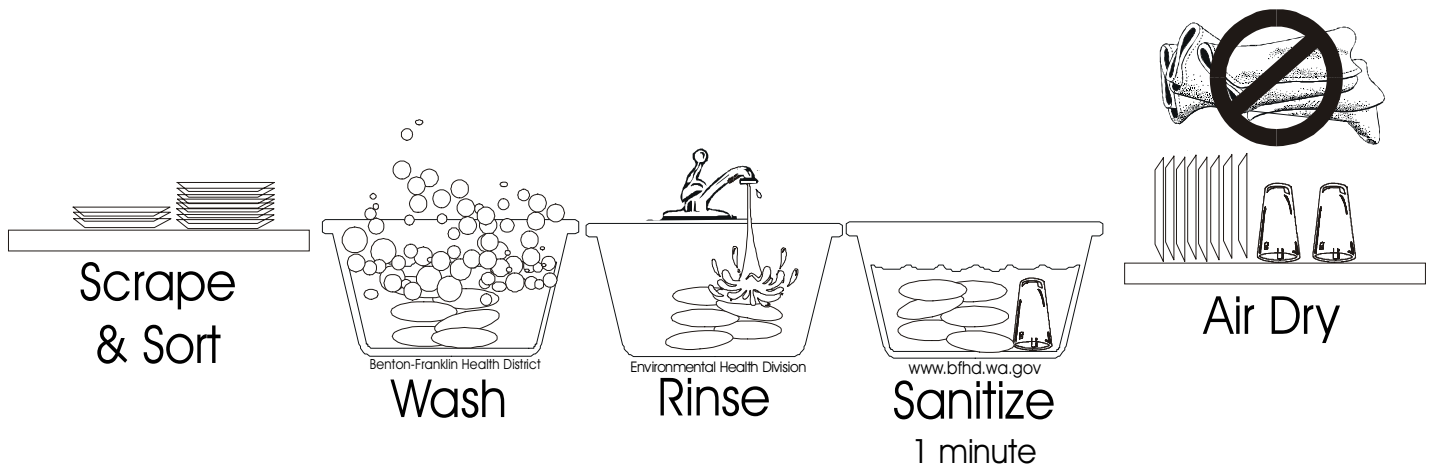


# Dishwashing by Hand



1. **Scrape, Sort and Pre-Rinse** as much as possible.  
The more you remove the food that you can see, the more effective your washing and sanitizing will be.
2. **Wash** with dishwashing detergent/soap.  
Change water often to keep it clean (free of food particles and grease) and as hot as hands can stand.
3. **Rinse** in clean, warm water to remove soap and detergent.  
Use running water or change the water often to keep it clean.
4. **Sanitize** with the proper amount of sanitizer for 1 minute.
  - \* 50ppm Chlorine
  - \* 100ppm Quaternary Ammonia
  - \* 12.5ppm Iodine
5. **Air Dry** all utensils before stacking and storing.  
Do not towel dry utensils, dishes or equipment.